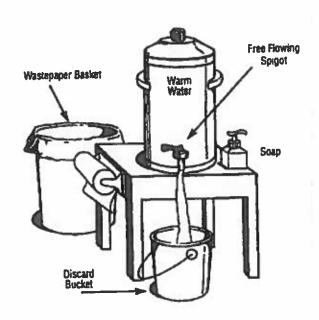
HANDWASHING

At least one convenient handwashing facility must be avaliable for handwashing on site at all times. This facility must consist of, at least, a container with warm potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels, and a trash container for disposal of paper towels. Employees must wash their hands at all necessary times during food preparation and service:

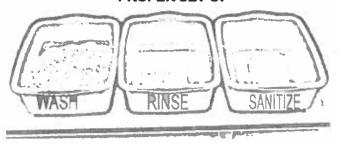
- · Prior to starting food handling activities
- · After using the restroom
- After sneezing, coughing, biowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other solied items
- After taking out the trash or following any activity during which hands may have become contaminated.



DISHWASHING

Facilities must be provided to wash, rinse, and sanitize muiti-use utensiis, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided <u>and used</u> at each site. All dishes and utensils must be airdried. Use of disposable pans is recommended.

PROPER SET-UP



PROPER SANITIZER CONCENTRATIONS

Chlorine 50-100 ppm*

Quaternary Ammonia 200 ppm*

lodine 12.5-25 ppm*

^{*} Or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer of the product.